



Menu 1

April 2010 – October 2010

Selection of smoked tuna, salmon and trout served with mixed cresses
and wholegrain mustard and honey dressing

~~ O~~

Char-grilled fillet of lamb

Sugar snap peas, mange tout and petits pois

Celeriac gratin

New season potatoes in peppermint butter

Boneless loin of lamb marinated in rosemary, thyme and juniper

~~ O~~

Papaya and lime syllabub

*Fresh papaya and orange folded into whipped double cream flavoured with sweet wine
and fresh lime juice, served with coconut tuiles*

~~ O~~

Coffee and mints



Menu 2

April 2010 – October 2010

Long Clawson Stilton and cucumber pâté

*A timbale of pate served with mixed salad leaves,
red onion marmalade and freshly baked bread*

~~ O~~

Sautéed breast of guinea fowl with wild mushrooms

Lemon-roasted carrots

Mélange of seasonal vegetables

Smoked paprika Parmentier potatoes

*Pan-fried supreme of guinea fowl cooked with white wine, wild mushrooms, tarragon and
globe artichokes, garnished with watercress*

~~ O~~

Blueberry and almond jalousie

Pistachio ice-cream

*Almond frangipane and fresh blueberries encased in
puff pastry, served hot, with pistachio ice-cream*

~~ O~~

Coffee and mints



Menu 3

April 2010 – October 2010

Vichyssoise with horseradish crème fraîche

*Creamed leek and potato soup garnished with roasted garlic oil and snipped chives
(can be served hot or chilled)*

~~ O~~

Slow-roast free range tenderloin of pork

Sherry glazed seasonal greens

Julienne of seasonal vegetables

Hassel-back potatoes

*Scott's Field Norfolk pork fillet roasted with star anise and fennel seeds
served with a rich jus*

~~ O~~

Dark chocolate panna cotta

*Italian set vanilla cream flavoured with dark bitter chocolate
served with balsamic poached cherries*

~~ O~~

Coffee and mints



Menu 4

April 2010 – October 2010

Chicken liver and brandy parfait

*Smooth liver pâté flavoured with brandy
served with roquette leaves, prune syrup and crisp bread*

~~ O~~

Salmon-en-croûte

Sautéed spinach and chard with mixed peppercorns

Mélange of seasonal vegetables

Basil and oregano Duchess potatoes

*Supreme of salmon topped with an apple, sultana and stem ginger stuffing, wrapped in
puff pastry served with a white wine sauce*

~~ O~~

Crème brûlée

*The traditional Cambridge dessert – light slow-baked vanilla egg custard, finished with a
crisp caramel top, served with rose petal biscotti*

~~ O~~

Coffee and mints



Menu 5

April 2010 – October 2010

Carrot, red pepper and harissa soup

*A sweet and flavoursome soup garnished with toasted cumin seeds,
harissa sour cream and fresh coriander leaves
(Can be served hot or chilled)*

~~ O ~~

Beef Wellington

Slow-braised chicory

Steamed mixed florets

Garlic Parisienne potatoes

*Prime fillet of beef topped with mushroom duxelle wrapped in puff pastry
served with a rich beef jus*

~~ O ~~

Orange and Cointreau polenta cake

*A moist cake drizzled with orange and Cointreau syrup
served with vanilla mascarpone*

~~ O ~~

Coffee and mints



Menu 6

April 2010 – October 2010

Baked fillet of sea bass

Fillet of bass served on lemon confit with watercress hollandaise

~~O~~

Ballottine of corn-fed chicken

Selection of char-grilled vegetables

Fine beans

Fondant potatoes

*Supreme of corn-fed chicken stuffed with
sun-dried tomatoes, pine nuts, smoked Cheddar cheese and olives*

~~O~~

Strawberry and passion fruit roulade

*Soft and chewy meringue roulade filled with vanilla cream, passion fruit and strawberries
dusted with praline and garnished with strawberry sauce*

~~O~~

Gentleman's croûte

Anchovy and herb relish baked on a bread croûte

~~ O~~

Coffee and mints

PETERHOUSE

Information for Organisers

- These menus are provided for guidance, and the Catering Manager is always happy to discuss a menu to suit individual requirements.
- All bookings must be confirmed in writing by letter or email.
- Preliminary details regarding menus, wines, special dietary requirements and other information relating to the booking must be indicated in writing, preferably in the letter of confirmation. The letter of confirmation should, where possible, reach the Conference Co-ordinator or Catering Manager three weeks prior to the date of the booking.
- Final numbers must be confirmed to the Catering Manager five working days prior to the date of the booking. The final invoice will be based on the numbers submitted at this stage.
- Organisers are asked to select the same menu for their entire group, except in the case of vegetarian and other special dietary meals.
- Dinners may commence at 7.30 pm or 8.00 pm, with pre-dinner drinks at 7.00 pm or 7.30 pm. Dinners must finish by 12.00 am. Charges may apply if overtime is incurred by staff preparing, serving or clearing functions outside these times.
- All of our rooms are non-smoking, as are Old Court and Gisborne Court.
- Formal table plans and seating cards are the responsibility of the organiser. The Catering Manager will be pleased to supply the organiser with a pro-forma table plan for the relevant dining room. The Catering Manager will require a copy of any table plan three working days prior to the date of the booking.
- It may be possible for lunch and dinner functions to hire the use of the College silver (candlesticks, cutlery and table decorations). If you think that this would be suitable for your event please feel free to talk to the Catering Manager.
- All invoices are subject to VAT unless the client qualifies for exemption and confirms that exemption to the College in writing.
- Payment terms are 30 days net after the date of the invoice. Overdue invoices will be charged interest at the rate of 5% per month.

Anne Gifford
Conference Co-ordinator
Peterhouse
Cambridge
CB2 1RD
jag26@cam.ac.uk

Matthew Speller
Catering Manager
Peterhouse
Cambridge
CB2 1RD
mcs47@cam.ac.uk

As at April 2010